

## BAB VI KESIMPULAN DAN SARAN

### 6.1. Kesimpulan

1. Konsentrasi isolat protein kedelai memberikan pengaruh nyata terhadap *cooking loss*, kadar air, *juiciness*, *water holding capacity*, warna, tekstur (*hardness*, *cohesiveness*, *springiness*, *gumminess*, *chewiness* dan *adhesiveness*), dan kesukaan organoleptik (kenampakan dan rasa) sosis ayam rendah lemak.
2. Konsentrasi isolat protein kedelai tidak memberikan pengaruh nyata terhadap kesukaan organoleptik (warna, kemudahan digigit, kemudahan dikunyah, dan *juiciness*) sosis ayam rendah lemak.
3. Perlakuan yang paling disukai oleh panelis adalah penambahan konsentrasi isolat protein kedelai 3% pada sosis ayam rendah lemak.

### 6.2. Saran

Penggunaan isolat protein kedelai pada sosis ayam rendah lemak telah diteliti dapat memperbaiki karakteristik sosis ayam rendah lemak namun kombinasi antara konsentrasi tapioka sebagai *filler* dan isolat protein kedelai yang digunakan perlu dilakukan penelitian lebih lanjut sehingga menghasilkan sosis ayam rendah lemak yang memiliki karakteristik yang lebih baik dan disukai oleh panelis.

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